



**July 1, 2004**

**Mail Stop Missing Parts  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, Va. 22323-1450**

**Application Number:  
10/777,671**

**Re: Abstract for John Endicott's Original Low-Carb Pizza**

**The process of composition applies the use of cheese in place of traditional flour based crust. Upon the baking process of heating the pie to approximately 350 degrees for about fifteen minutes the cheese forms a bond with the cheese on top of the pizza sealing in the contents. The process allows the body required to hold while eating without the including the additional carbohydrates.**